

Job Description

Cellar Person

Purpose

Cellar Persons are responsible for maintaining beer throughout fermentations and the transfer and clarification of beer in preparation for packaging.

Duties

- Perform daily fermentation pH/gravity checks
- Manage fermentations and yeast health
- CIP and sanitize fermenters and brite tanks
- Aid brewers in tank preparation and yeast pitching
- Cellar work including beer transfers using a GEA Westphalia Centrifuge, dry-hopping using a Rolec DH-90, and carbonating using an Anton-Paar Cbox.
- Operate a GEA Decanter Centrifuge and properly dispose of beer waste
- Extensive brewery cleaning and sanitation
- Keep extensive records and adhere to in place documentation procedures
- Aid in receiving and storage of raw materials and supplies
- Aid brewers in batch setup and grain milling.
- Operate forklift (will train)
- Maintain a tidy and functional workspace
- Perform QA/QC duties as assigned
- Carbonates beer and performs final checks to ensure beer is ready for packaging.
- Adhere to correct PPEs and all SOPs
- Other duties as assigned

Requirements

- 21 years of age or older
- Must be passionate about craft beer
- Strong communication skills; ability to speak and interact effectively with coworkers
- Professional presence; must conduct self in professional manner at all times as an ambassador for CDB
- Flexibility to work variety of hours, including weekends/overnights
- Positive attitude, initiative, creativity and adaptability as CDB grows
- Self-motivated and able to take initiative
- Previous experience in a brewery or manufacturing environment strongly preferred

Physical Requirements

- Lift /carry supplies in excess of 85 lbs and team lift up to 170 lbs
- Position requires frequent crouching, moving heavy hoses, work in hot, cold, and humid environments.

Education Requirements

- High School diploma or equivalent

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